



# Baked Chorizo & Spinach Risotto

with Cherry Tomatoes & Parmesan

Grab your Meal Kit with this symbol



Mild Chorizo



Onion



Garlic



Dried Oregano



Arborio Rice



Chicken Stock Pot



Cherry/Snacking Tomatoes



Grated Parmesan Cheese



Mixed Leaves

### Recipe Update

The recent flooding on the East Coast of Australia has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

- Hands-on: **35-45 mins**
- Ready in: **50-60 mins**
- Naturally Gluten-Free
- Not suitable for coeliacs*

Impart a smoky, salty depth of flavour to your risotto by adding chorizo. Balance the richness with roasted cherry tomatoes, which offer sweetness, juiciness, acidity and a pretty pop of colour.

### Pantry items

Olive Oil, Butter

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan · Medium or large baking dish · Oven tray lined with baking paper

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet (250g)	2 packets (500g)
onion	1	2
garlic	2 cloves	4 cloves
dried oregano	½ sachet	1 sachet
arborio rice	1 medium packet	1 large packet
water*	2 cups	4 cups
chicken stock pot	1 packet (20g)	1 packet (40g)
cherry/snacking tomatoes	1 punnet	2 punnets
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
butter*	20g	40g
mixed leaves	1 medium bag	1 large bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3558kJ (850Cal)	756kJ (181Cal)
Protein (g)	40.2g	8.5g
Fat, total (g)	38.7g	8.2g
- saturated (g)	17.8g	3.8g
Carbohydrate (g)	83.2g	17.7g
- sugars (g)	9.4g	2g
Sodium (mg)	2301mg	489mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

Preheat oven to **220°C/200°C fan-forced**. Roughly chop **mild chorizo**. Finely chop **onion** and **garlic**.



## Roast the cherry tomatoes

Meanwhile, halve **cherry tomatoes**. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Roast until blistered, **15-20 minutes**.



## Start the risotto

In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **chorizo**, stirring, until golden and crisp, **3-4 minutes**. Add **onion** and cook, stirring, until softened, **4 minutes**. Add **garlic** and **dried oregano** (see ingredients) and cook until fragrant, **1 minute**. Stir in **arborio rice** until well combined.



## Finish the risotto

When risotto is done, stir through a splash of **water** to loosen, if needed. Stir in **grated Parmesan cheese**, the **butter** and **mixed leaves**. Gently fold in roasted **cherry tomatoes**. Season to taste.



## Bake the risotto

To the **risotto**, add the **water** and **chicken stock pot**. Stir well, then bring to the boil. Transfer **risotto** to a baking dish. Cover tightly with foil. Bake until liquid is absorbed and rice is 'al dente', **24-28 minutes**.

**TIP:** 'Al dente' rice is cooked through but still slightly firm in the centre.



## Serve up

Divide baked chorizo and spinach risotto between bowls to serve.

Enjoy!

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